

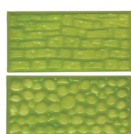
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Swimming Pool Cake

This beautiful Swimming Pool Cake is almost too pretty to eat, but also too delicious not to eat! This cool summer cake is ideal as a birthday cake or as a cake for a pool themed party. The Swimming Pool Cake was made especially for DeLeukstetaartenshop, by the talented Ivette Victoria. Are you also up for the challenge? Then quickly read the steps of the recipe!

Boodschappenlijstje



FMM Impression Mats Stone Wall and Cobblestone set/2

CUTIMP2
€8.45



PME Impression Mat Bark

IM189
€2.49



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€9.59



PME Paste Colour Ocean Blue

PC1066
€1.83

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Karen Davies Silicone Mould Tropical Leaves

KD796
€31.65



Sugarflair Paste Colour Ghoulish Green 25g

A148
€3.80



Patisse Fondant Roller 20cm

P02066
€6.65



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Maroon Brown 250g

F20150
€2.85



FunCakes Sugar Paste Stone Grey 250g

F20160
€2.85



FunCakes Sugar Paste Pretty Pink 250g

F20190
€2.85



FunCakes Sugar Paste Fancy Violet 250g

F20195
€2.85



FunCakes Sugar Paste Bright White 1kg

F20500
€9.49



FunCakes Edible Glue 22g

F54750
€2.45

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FunCakes Sugar Paste Botanical Green

250g

F20255

€2.85



Ingredients for the Swimming Pool Cake

- 200g FunCakes Mix for Sponge Cake Deluxe
- 125g FunCakes Mix for Buttercream
- FunCakes Sugar Paste Bright White 1kg
- FunCakes Sugar Paste Stone Grey 250g
- Sugarflair Edible Lustre Midnight Black 2g
- FunCakes Sugar Paste Maroon Brown 250g
- Renshaw Rolled Fondant Pro Multipack Natural Colours 5x100g
- Renshaw Rolled Fondant Pro 250g - Lincoln Green
- FunCakes Sugar Paste Botanical Green 250g
- FunCakes Sugar Paste Fancy Violet 250g
- FunCakes Sugar Paste Pretty Pink 250g
- FunCakes Edible Glue 22g
- 450g FunCakes Mix for Royal Icing
- Sugarflair Paste Colour Ghoulis Green 25g
- FunCakes Piping Gel 350g
- PME Paste Colour Ocean Blue
- 3 eggs
- 20 ml water + 125 ml + 55 ml
- 150 g soft unsalted butter

Other necessities for the Swimming Pool Cake

- PME Deep Round Cake Pan ø15
- Patisse Fondan Roller 20 cm
- PME Impression Mat Square Small
- FunCakes Cake Drum Round Ø35cm



- FMM Impression Mats 2 Cobble/Stone Wall
- PME Impression Mat Bark
- Karen Davies Silicone Mould - Tropical Leaves
- Karen Davies Silicone Mould - Filler Flowers
- Wilton Decorating Tip #233 Multi-open
- Skewer

Step 1: Prepare the basis for the Swimming Pool Cake

Preheat the oven to 175°C (convection oven 160°C) and then prepare 200 grams of FunCakes Baking Mix for Sponge Cake Deluxe by mixing it with 3 eggs and 20 ml of water. Mix in a bowl and beat on high speed for 7-8 minutes and then on low speed for another 2-3 minutes. Pour the batter into a greased round baking tin with a diameter of 15 cm and bake for 25-30 minutes. Once the biscuit is ready, let it cool for 2 hours.

After cooling the sponge cake, cut out the shape of a swimming pool, keep in mind that you keep a thick bottom. NOTE: do not throw away the remaining pieces of sponge cake, you will use them later.

Step 2: Prepare the buttercream for the Swimming Pool Cake

Make one serving of buttercream by mixing 125 grams of the mix with 125 ml of water. Beat this mixture with a whisk and let it set for at least 1 hour at room temperature. Meanwhile, put 150 grams of butter in another bowl and beat for 5 minutes on medium speed until it is creamy. When the buttercream mixture has stood for at least 1 hour, add it to the butter in three portions. Always mix completely before adding the next part.



Step 3: Cover the Swimming Pool Cake with Rolled Fondant

Once the buttercream is ready, cover the entire cake with it. Then roll out the white fondant and press the impression mat with small squares in it, this will create a tile design. Cover the entire cake with the tile design and then set the cake aside.

Now you start covering the cake drum that comes under the cake, for this you use the grey fondant from FunCakes. Roll out the grey fondant, press the cobble stone impression mat into it and cover the cake drum with it. Make the stones even more realistic by painting some of the black edible shine powder between the stones.

Step 4: Decorate the Swimming Pool Cake

Use the leftover sponge cake remnants to make a small hill. You do this by mixing the remaining sponge cake with some buttercream, creating a kind of dough. Shape the dough into the desired shape and cover with rolled out brown fondant. When the hill is ready, place it on the edge of the cake drum and place the pool in front of it.

Now use the fondant set with natural colours to make some stones and rocks. You use the rocks to make a kind of staircase towards the pool and the small round stones you use to make a path to the stairs from the garden.

Then make small pieces of wood on the stone path, for this you use the tree bark impression mat and brown fondant. If desired, you can make the pieces of wood extra realistic by drawing lines.

Now start with the leaves and flowers. For this you need the silicone molds from Karen Davies. For the large leaves you use the green fondant and for the small leaves you use the botanical green fondant from FunCakes. For the flowers, use violet and pink fondant and a small ball of white



fondant for the center of the flower.

Place the leaves and flowers where you want and finish the garden by placing some stones in between.

Step 5: Details of the Swimming Pool Cake

Use a little bit of the pink fondant to make the glass. You do this by making a cylinder of the fondant and poking a hole in it with a skewer.

For the towel you choose three different colours of fondant with which you make stripes, you can stick these stripes together with edible glue. Use a toothbrush for the texture of the towel and a knife for the ends of the towel.

You also use three different colours of fondant for the slippers. When making the slippers you can use your own creativity ;)

Step 6: De finishing touch of the Pool Cake

Prepare one portion of FunCakes Royal Icing by mixing 450 grams of the mix with 55 ml of water and a little of the green coloring paste. Mix on the lowest setting for 7-10 minutes until the icing is well white, it no longer shines and peaks can be drawn that do not fall back. Put the green royal icing in a piping bag with a nozzle and create the grass on the hill and around it.

Finally, you get to work with the water in the pool. You do this by mixing some of the piping gel in a bowl with the blue colouring paste. Empty the bowl with the 'pool water' into the pool and make it realistic by making wavy movements in it.

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This recipe is made possible by Ivette Victoria.